

Starters

King Crab, herb butter, lemon thyme 45

Tuna tataki, vegetarian sushi 29

Langoustine carpaccio, vanilla, tiger milk, caviar 40

Burrata, peach, olive, gremolata 29

Feta, avocado, cucumber 25

Beef tartare, poached egg, soy 29

Ahumado, pointed cabbage, black garlic 33

Caesar millefeuille, chicken 27

Main Courses

Turbot, green asparagus, beans, miso 42

Rye wing, capers, brown butter, puree 38

Sea bass, tomato salsa, pea, XO 41

Tomato, pak choi, aubergine, emmental 35

Cauliflower, kohlrabi, chioggia beet 35

Presa Iberico 100% Bellota, shiitake, sweet potato 42

Côte à l'os Dark Red Frisona, two people 58pp

Veal entrecôte Ternera Gallega 48

Wagyu, A5-BMS12, Kagoshima 98

Ribeye Carima 46

With eggplant & carrot or salad

Fries or baked potato

Pepper sauce, bordelaise, béarnaise or chimichurri

Please notify your waiter of any allergies. Not all ingredients are listed on the menu.
Our kitchen team handles many ingredients, therefore we cannot prevent cross-contamination.

From parties of nine persons or more, please choose no more than four different dishes per course.